

Claims

[1] An ingredient for food containing soybean component produced by mixing a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey with soymilk-like liquid.

[2] An ingredient for food containing soybean component produced by mixing a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey and a shape loss preventing agent derived from an animal protein with soymilk-like liquid.

[3] A food containing soybean component, which can be preserved by freeze-up, produced by mixing a soymilk coagulant capable of coagulating the soymilk-like liquid and a gelling agent capable of gelation of soybean curd components on cooling, a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey with soymilk-like liquid, thereafter heating the mixture to coagulation temperature of the soymilk coagulant or higher and finally cooling the mixture.

[4] A food containing soybean component, which can be preserved by freeze-up, produced by mixing a soymilk coagulant capable of coagulating the soymilk-like liquid and a gelling agent capable of gelation of soybean curd components on cooling, a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey, and a shape loss preventing agent derived from an animal protein with soymilk-like liquid, thereafter heating the mixture to coagulation temperature of the soymilk coagulant or higher and finally cooling the mixture.

[5] The food containing soybean component according to claim 3 or 4, which can be preserved by freeze-up, wherein the thickening treatment agent derived from yam belonging to Dioscoreacea is yam component.

[6] The food containing soybean component according to claim 3 or 4, which can be preserved by freeze-up, wherein the thickening heat treatment agent derived from cheese whey corresponds to whey protein concentrate (WPC) derived from cow's milk which is heat coagulating protein.

[7] The food containing soybean component according to claim 4, which can be preserved by freeze-up, wherein the shape loss preventing agent derived from an animal protein is milk serum protein or egg albumin component.

[8] The food containing soybean component according to any one of claims 3 to 7, which can be preserved by freeze-up, wherein the soymilk-like liquid contains 6% or more, preferably 8% to 20% solid soybean component.

[9] The food containing soybean component which can be preserved by freeze-up according to any one of claims 3 to 8, wherein the soymilk coagulant contains at least one of calcium sulfate, SUMASHI-KO including calcium sulfate as the main component, calcium chloride, magnesium chloride, bittern having magnesium chloride as the main component, gluconodeltalactone and lactic acid.

[10] The food containing soybean component according to any one of claims 3 to 9, which can be preserved by freeze-up, wherein the gelling agent contains at least one of proteins such as gelatin, etc., seaweed polysaccharide, sap polysaccharide, seed polysaccharide, and the polysaccharide derived from microbial source.

[11] The food containing soybean component according to any one of claims 4 to 10, which can be preserved by freeze-up, comprising 100wt% of soymilk-like liquid, 0.01 to 0.08wt%, preferably 0.05 to 0.3wt% of a soymilk coagulant, 0.05 to 4wt%, preferably 0.1 to 2wt% of a gelling agent, 0.01 to 4wt%, preferably 0.04 to 2wt% of a thickening treatment agent derived from yam belonging to Dioscoreacea, 0.01 to 4wt%, preferably 0.04 to 2wt% of a thickening heat treatment agent derived from cheese whey, and 0.01 to 3wt%, preferably 0.03 to 2wt% of a shape loss preventing agent derived from an animal protein at weight of solid in dry state.

[12] The food containing soybean component according to any one of claims 4 to 10, which can be preserved by freeze-up, comprising 100wt% of soymilk-like liquid, 0.3 to 0.8wt%, preferably 0.4 to 0.6wt% of soymilk coagulant, 0.05 to 4wt%, preferably 0.1 to 2wt% of a gelling agent, 0.1 to 3wt%, preferably 0.5 to 2wt% of a thickening treatment agent derived from yam belonging to Dioscoreacea, 0.5 to 15wt%, preferably 1 to 8wt% of a thickening heat treatment agent derived from cheese whey, and 0.5 to 5wt%, preferably 1 to 3wt% of a shape loss preventing agent derived from an animal protein weight of solid in dry state.

[13] A method for producing food containing soybean component, which can be preserved by freeze-up comprising the steps of;

heating soymilk-like liquid to a temperature condition of 41 to 69°C,

mixing a soymilk coagulant capable of coagulating the soymilk-like liquid and a gelling agent capable of gelation of soybean curd components on cooling with the soymilk-like liquid under the temperature condition, and

adding a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey at the temperature condition, and

heating the mixture of the soymilk coagulant or higher then cooling the mixture.

[14] A method for producing food containing soybean component, which can be preserved by freeze-up, comprising the steps of;

heating soymilk-like liquid to a temperature condition of 41 to 69°C,

mixing a soymilk coagulant capable of coagulating the soymilk-like liquid and a gelling agent capable of gelation of soybean curd components on cooling with the soymilk-like liquid under the temperature condition, and

mixing a thickening treatment agent derived from yam belonging to Dioscoreacea and/or a thickening heat treatment agent derived from cheese whey and a shape loss preventing agent derived from an animal protein under the temperature condition, whether the mixture is heated to coagulation temperature of the soymilk coagulant or higher and finally the hot mixture is cooled.

[15] A food containing soybean component, obtained by mixing ingredients of CHAWAN MUSHI with the food product containing a soybean component according to any one of claims 3 to 12.

[16] A food containing soybean component, obtained by mixing at least one of fruit, fruit juice and dairy products with the food product containing soybean component according to any one of claims 3 to 12.

[17] A food containing soybean component, obtained by mixing chicken mince, salt, bread crumb, onion, white pepper, garlic, and albumin with the food product containing soybean component according to any one of claims 3 to 12 and then molding and frying the resultant mixture.

[18] A food containing soybean component, obtained by mixing beef mince, onion, bread crumb, starch, sugar, salt, pepper, and nutmeg to the food product containing soybean component according to any one of claims 3 to 12 and then roasting, steaming and sterilized the resultant mixture by heating.

[19] A food containing soybean component, obtained by mixing beef mince, onion, bread crumb, starch, sugar, salt, pepper, and nutmeg to the food product containing soybean component according to any one of claims 3 to 12 and then roasting, steaming and sterilized the resultant mixture by heating.

[20] A food containing soybean component, obtained by mixing beef mince, onion, bread crumb, starch, sugar, salt, pepper, and nutmeg to the food product containing soybean component according to any one of claims 3 to 12 and then applying butter and bread crumb to the resultant product.

[21] A food containing soybean component, obtained by powdering then applying a butter to the food product of a fixed shape containing soybean component according to any one of claims 3 to 12 and then pre-frying the resultant product.

[22] A food containing soybean component, obtained by powdering then applying and a butter to the food product of a fixed shape containing soybean component according to any one of claims 3 to 12.

[23] A food containing soybean component, obtained by soaking the food product of a fixed shape containing soybean component according to any one of claims 3 to 12 in salt water, draining liquid from it, frying and then draining oil.

[24] A food containing soybean component, obtained by roasting the food product of a fixed shape including soybean component according to any one of claims 3 to 12 then applying a sauce including butter, garlic, red pepper, maitake, edible mushroom, and soy sauce.

[25] A food containing soybean component, obtained by mixing medium-strength powder and salt water with the food containing soybean component according to claim 1 or 2 as an ingredient, cutting the resultant product to desired thickness and width, and boiling then cooling the product.

[26] A food containing soybean component, obtained by mixing strong powder, medium-strength powder, weak powder, salt water and olive oil with the food containing soybean component according to claim 1 or 2 as ingredient, cutting the resultant product to the desired thickness and width and boiling then cooling the product.

[27] A food containing soybean component, obtained by mixing medium-strength powder, salt water and KANSUI with the food containing soybean component according to claim 1 or 2 as ingredient, cutting the resultant product to desired thickness and width, and boiling then cooling the product.

[28] A food containing soybean component, obtained by mixing a mixture made by adding sugar to beaten egg albumin, mixing with beaten fresh cream with the food containing soybean component according to claim 1 or 2 as ingredient, pouring the resultant mixture in a container then freezing.

Abstract: The present invention provides a food containing soybean component and exhibiting smooth texture even on restoration to ordinary temperature after freeze-up (including lyophilization); the food is produced by mixing a soymilk coagulant (b) capable of coagulating a soymilk-like liquid (a) and a gelling agent (c) capable of gelation of soybean curd components on cooling with a soymilk-liquid (a) as well as mixing a thickening treatment agent (d) derived from yam belonging to Dioscoreacea and/or thickening heat treatment agent (e) derived from cheese whey, optionally together with a shape loss preventing agent (f) derived from an animal protein, thereafter heating the mixture to coagulation temperature of the soymilk coagulant (b) or higher and finally cooling the hot mixture.